

The Manor House Dinner Menu

Starter

Caribbean Pumpkin Soup - \$6
Roasted Caribbean Pumpkin

Sugar Bay Caesar Salad - \$9
Chiffonade of Crisp Romaine, and Cracked Parmesan
with Gruyere Croustade, and Tamarind Caesar Dressing

Island Greens - \$9
Young Baby Greens with Tropical Roasted Yams, Chayote Squash,
Spiced Almond and Honey Comb Curry Vinaigrette

Soup Du Jour - \$6
Chef Special Creation

Jerked Chicken Martini Satay - \$8
With Sweet Chili Glaze and Grilled Golden Pineapple

Caribbean Style Shrimp - \$11
Coconut Crusted Black Tiger Shrimp
with Pickled Mango Slaw and Jezebel Sauce



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Entree

Johnny's Pork Napoleon - \$28
Achiote Rubbed Pork Layered between Roasted Red Pepper
and Jalapeño Johnny Cakes, Sweet Potato Mash and Sassafras Demi Glace

Cruzan Rum Roasted Chicken - \$24
Scotch Bonnet and Caribbean Cruzan Rum Infused Breast of Chicken,
Served with Black Bean Pineapple Rice, Yellow Pepper Coulis and Smoked Paprika Oil

Magen Snapper - \$27
Lightly Blackened Snapper Glazed with Pineapple Rum,
Served with Grilled Lemonade Risotto and Mango Mint Relish

Parrot Steak - \$29
Sugarcane Rubbed Flank Steak with a Gorgonzola and Smoke Bacon Brûlée,
Garlic Mash and Parsley Emulsion.

Zydeco Fettuccine - \$27
Lightly Blackened Breast of Chicken, Andouille Sausage, Black Tiger Shrimp
with Pepper and Onion in a Marsala Creole Crème.

Wasabi Tuna - \$28
Crunchy Wasabi Peas Encrusted Yellow Tail Glazed with Sake, Served with
Edamame Scallion Risotto, Soy Balsamic Reduction and Basil Oil

Caribbean Vegetable En Croute - \$24
Mango Glazed Puff Pastry, Sweet Potato Mash, Turbinado Leek Salad,
Sun-Dried Tomato Compote, Finished with a Lemon Basil Genovese and Balsamic Reduction

Grilled Ribeye - \$36
Grilled Choice Ribeye with Roasted Garlic Mash Potatoes and Island Herb Butter

For parties of six and more a 15% gratuity will be added



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Dessert

Mango Cheese Cake - \$7
Coconut Graham Cracker Crust
with Creamy Mango Infusion

Chocolate Decadence - \$8
Ultra Rich Flourless Chocolate Cake
with Melba Rum Crème Anglaise

Strawberry Short Face - \$7
Grand Marnier Strawberries, Milk Chocolate Layered
in Puff Pastry and Whipped Chantilly Crème

Auntie Cruzan Rum Cake - \$9
Pineapple Coulis and Fried Plantain

All Inclusive Guests Please Select One Starter, One Entrée and One of our Fabulous Desserts.

